

# COCKTAIL & WINE BAR

## DRINKS LIST

### WINES BY THE GLASS

NV Preece, King Valley VIC <b>Prosecco</b>	12
2018 Three Dark Horses, McLaren Vale SA <b>Fiano</b>	12
2020 Hahndorf Hill, Adelaide Hills SA <b>Gruner Veltliner</b>	14
2020 Ros Ritchie 'Aromatyk', Mansfield VIC <b>Blend</b>	13
2020 Preece, King Valley VIC <b>Pinot Grigio</b>	13
2018 Mitchelton, Nagambie VIC <b>Chardonnay</b>	14
2019 Preece, Nagambie VIC <b>Grenache Rosé</b>	13
2020 Clyde Park 'Locale' Geelong VIC <b>Pinot Noir</b>	15
2019 Fairbank, Central Vic <b>Sangiovese</b>	15
2019 Rob Dolan, Yarra Junction VIC <b>Tempranillo blend</b>	13
2018 Mitchelton, Nagambie VIC <b>Shiraz</b>	14

### WINES BY THE BOTTLE & SPIRITS LIST



Scan for the full wine and spirits lists, including Champagnes, local gins, world whiskies and non-alcoholic options.

### APERITIVOS & SPRITZES

<b>Blood Orange Spagliato</b>	18
Campari, vermouth, blood orange syrup, soda, prosecco.	
<b>Lavender G&amp;T Spritz</b>	18
House infused lavender gin, butterfly pea flower, Capi dry tonic.	

### SIGNATURE COCKTAILS

<b>Pavlova Fizz</b>	23
Gin, apple liqueur, kiwi syrup, egg white, soda, lime.	
<b>Salted Watermelon Daiquiri</b>	23
White rum, watermelon liqueur, lime, saline.	
<b>Guava Cosmo</b>	23
Vodka, guava syrup, cranberry juice, lime.	
<b>Jalepeño Margarita</b>	23
Jalapeño infused tequila, Cointreau, fresh lime juice.	
<b>Elderflower Southside</b>	23
Gin, elderflower liqueur, lime juice, mint syrup.	
<b>Mint Slice Hanky Panky</b>	23
Gin, vermouth, Fernet Branca, creme de menthe, chocolate syrup, bitters.	
<b>Clarified Milk Punch</b>	23
Aged rum, brewed tea, Biscoff syrup, vanilla.	
<b>Barrel-Aged Chocolate Negroni</b>	23
Gin, Campari, vermouth, cacao blanc, choc bitters.	
<b>Salted Caramel Old Fashioned</b>	23
Popcorn bourbon, salted caramel, bitters.	

### MARTINI BAR

<b>Gin Martinis</b>	
3608 Classic, Nagambie	23
Patient Wolf, Melbourne	25
Tanqueray 10, UK	28
<b>Vodka Martinis</b>	
42 Below, New Zealand	23
Grey Goose, France	25
Beluga, Russia	26

Dry • Wet • Dirty • Olives • Twist

### CLASSICS COCKTAILS

<b>Aviation</b>	22
Gin, maraschino liqueur, creme de violettes, lemon juice.	
<b>Naked &amp; Famous</b>	22
Mezcal, Aperol, Yellow Chartreuse, lime.	
<b>Doctor Funk</b>	22
Rum blend, pomegranate, pastis, lime.	
<b>House Classics</b>	22
Negroni, Espresso Martini, Margarita, Aperol Spritz, Whisky Sour, Old Fashioned.	

### BEER

Peroni Nastro Azzuro <b>On Tap 400ml</b>	13
Bonamys Apple Cider	11

# BAR FOOD

## MENU

### SNACKS

Smoked almonds	6
Cauchette chilli peanuts	6
Marinated green Sicilian olives	6
Black truffle potato crisps	6

### BAR PLATES

<b>Anchovies</b> In the tin with lemon and Spanish peppers.	19
<b>Halloumi</b> Grilled with lemon and fig jam.	16
<b>Chicken Pâté</b> Comes with figs in syrup and cornichons.	16
<b>Pork &amp; Pistachio Terrine</b> With muscatel chutney & pickles.	16
<b>Salmon Gravlax</b> Cured with beetroot, ginger and vodka served with goats feta and lemon.	19

### ARTISAN SALUMI

45g, served with preserved vegetables and bread.

<b>Capocollo</b> QLD pork, slow aged.	16
<b>Sopressa</b> 100% Australian pork, pressed & aged for 8 weeks.	15
<b>Wagyu Bresola</b> Australian wagyu 7+ score, air dried, slow aged.	18

### BOUTIQUE CHEESES

45g, served with fig paste, lavosh and accompaniments.	
<b>Le Delice des Cremiers</b> Soft, cow's milk, France.	17
<b>Milawa Cheese Co</b> Blue mould, cow's milk, VIC.	16
<b>Lordi Monteno Manchego</b> Hard, sheep's milk, Spain.	17
<b>Monte Rosso 28 Taleggio</b> Washed rind, cow's milk, SA	16

### GRAZING PLATES

3 ITEMS \$38 | 4 ITEMS \$48 | 5 ITEMS \$55

CHEESE & SALUMI



Ask about our bottled cocktail range available takeaway from the bar for your at home enjoyment.

### SAFE CHECK-IN

1. Scan QR Code
2. Complete the form
3. Show us once complete
4. Repeat for guests

